Sample Report 1 - Tamba honey fermented

Cupped using **Robusta Cupping Form**

Sample Id
TS-00973051

Sales contract
-

Species
Robusta

Cupping date
22 May 2025

Producer
TAMBA FARM

Moisture
12.3 %

Varietals
-

Purchase Grade
-

Crop year
-

Reference number
-

Country
Viet Nam

Density
-

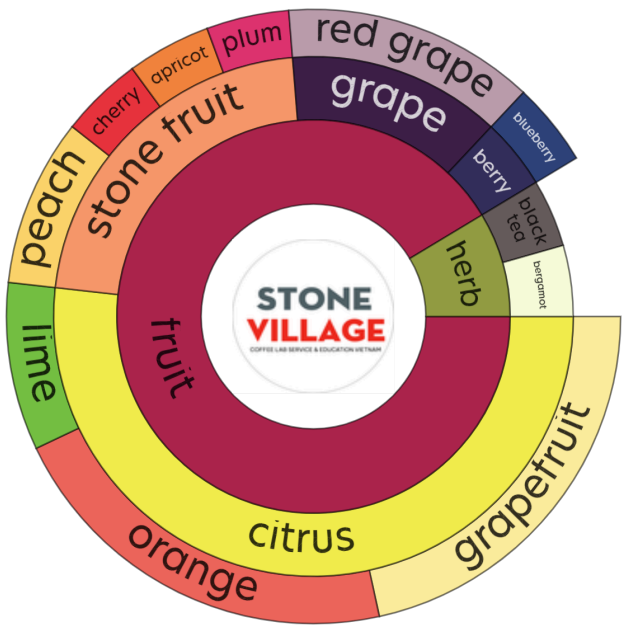
Process
HONEY FERMENTED

Container Number
-

Total Score

83.08

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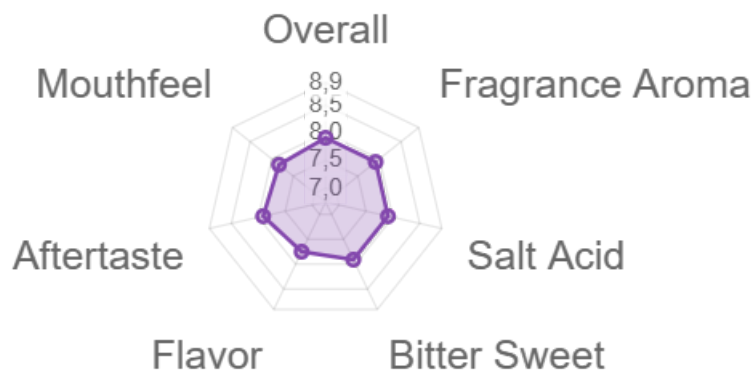


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Fragrance / Aroma Flavor

The cup

bright



Session details

Cupping scores:

Cupper	FA	SA	BS	FL	AF	MF	BA	UN	CL	OV	DE	TS
Cupper 1	8	8	8	7.75	8	7.75	8	10	10	8	0	83.5
Cupper 2	8	8	8	8	8	8	8	10	10	8	0	84
Cupper 3	7.75	7.75	7.75	7.5	7.75	7.75	7.75	10	10	7.75	0	81.75

FA: Fragrance / Aroma - SA: Salt / Acid - BS: Bitter / Sweet - FL: Flavor - AF: Aftertaste - MF: Mouthfeel - BA: Balance - UN: Uniformity - CL: Clean cup - OV: Overall - DE: Defects - TS: Total Score

Descriptors:

Honey | Caramel | Butter | Sugar cane | Almond | Milk chocolate | Cacao nibs | Brown sugar | Fresh bread | Fruit | Toast | Hazelnut | Lemon | Vanilla | Walnut